TX 715
.C153
Copy 1

CALIFORNIA

Recipe Book

— BY —

Ladies of California.

"Man shall not live by bread alone."

San Francisco:

Bruce's Printing House, 535 Sacramento Street.

—:1872:—

HAYNES & LAWTON,

IMPORTERS OF

FINE FRENCH
CHINA,
DINNER
AND
TEA
WARE,



AMERICAN
AND
FOREIGN
Glass Ware,
FRENCH
CLOCKS,
FINE
Table Cutlery
ETC.

MARKET STREET,
UNDER GRAND HOTEL.

EDGAR BISHOP. A. S. PETERSON. L. W. PALMER.

"NUCLEUS."

BISHOP & CO.

Grocers

Wine & Tea Merchants

716 MARKET STREET,

SAN FRANCISCO

BRUCE'S PRINT.

CALIFORNIA

Recipe Book

— BY —

Ladies of California.

"Man shall not live by bread alone."

LIBRARY OF CONGRESS
COPYRIGHT
No. 4121
WASHINGTON D.C.

San Francisco:
Bruce's Printing House, 535 Sacramento Street.
—:1872:—

TX715
.C153



BRUCE'S

PREFACE

The object in compiling this work, has been to obtain a collection of reliable recipes. The parties from whom they have been received, are personally known to the compilers, and they vouch for their correctness and practicability. Appreciating the assistance rendered us by the ladies of the First Congregational Church, to them this work is respectfully dedicated.



Dishes for Breakfast or Luncheon

In order to secure good bread, the best of flour should be used, even at a greater cost. New flour or meal is best. To make good bread, it must be thoroughly kneaded. The oven must be hot when the bread is first put in and then tempered accordng to judgment.

BREAKFAST DISHES

MUFFINS — Mrs. C.

1 cup of sugar, ½ do. butter, ½ do. yeast, 1 quart of milk, 4 eggs, flour sufficient to make a stiff batter. When risen lightly, bake in rings or gem pans. Bake quickly.

QUICK MUFFINS —Mrs. C.

1 quart of flour, 1 tablespoon, heaped of butter, 2 teaspoons of yeast-powder, 2 tablespoons of sugar, 3 eggs, a little salt, sufficient milk to make a soft batter (nearly a pint). Bake the same as above.

MUFFINS — Mrs. S.

3 tea cups of flour, 1 teaspoon yeast powder, a little salt, 3 or 4 eggs, 1 tablespoon of melted butter—milk for a thick batter.

BREAKFAST CREAM CAKES.

1 pint of cream, 3 eggs, a little salt, flour (sufficient for a good batter), about 3 cups. Bake the same as the former, in a quick oven.

BREAKFAST CAKE.

2 cups of flour, 1 do. of milk, ½ do. of sugar, 2 eggs, 1 teaspoon of soda, 2 do. of cream of tartar.

FRENCH ROLLS.

3 cups of flour, 1 of milk, 1 of water. Stir in the flour gradually, beat briskly about five minutes. Put a piece of butter, the size of a pea into each mold, fill ⅔ full.

FRENCH ROLLS — Mrs. W.

1½ pints of raised bread, 2 eggs, 1 teaspoon of white sugar, 1 teacup of flour, ½ teaspoon of soda. Let it stand in the pan till thoroughly risen.

RYE BISCUIT — Mrs. C.

A little more than a pint of rye; the remainder of the quart of flour; butter nearly as large as an egg; two teaspoons of cream of tartar; one of soda; mix with milk, quite soft, and bake immediately.

CORN BREAD.

(FROM A COLORED COOK.)

1 pint of meal, ½ do. of flour, 2 eggs, 2 teaspoons of cream of tartar, 1 of soda, (not heaped), 1 pint of milk, 2 tablespoons of sugar.

AUNTY'S BANNOCK.

1 pint of meal, 1 pint of milk, 1 pint of water, 5 eggs, a little salt; 2 tablespoons of sugar, scald the meal with the water, and add the eggs while hot. Bake an hour.

WAFFLES — Mrs. H.

1 pint of milk, 3 eggs, 1 teaspoon of soda, a little salt, flour sufficient for a batter to pour. Bake in waffle-irons or on a griddle.

POTATO CAKES — Mrs. S.

Boil 12 potatoes, mash them, add salt, butter the size of an egg, well mixed; then add 1 pint of flour, roll thin and fry on a griddle; cut in small cakes.

VEAL LOAF, FOR LUNCHEON.—Splendid.

3 lbs veal cutlets and a small piece of salt pork, chopped together, very fine, (uncooked); 1 teacup of cracker crumbs, moistened with a little water, 1 egg, season with salt and pepper. Bake 1½ hours, and slice when cold. Add savory or sage, if you like, when mixing.

OMELET.—Mrs. C. Harrison St.

4 eggs, beat the yolks and white separately; one table spoon of flour; one teaspoon of salt; one tablespoon of melted butter; add nearly a cup of milk; pour all, except the whites of the eggs, into a pail, stand it on the stove in a pot of boiling water; when it commences to thicken add the whites, stirring gradually; after a few moments pour in a dish, set it in the oven to brown.

POP-OVERS—Mrs. O. Bush St.

3 eggs, 3 cups of milk, 3 do. flour; bake in cups half filled, or gem pans, a little salt.

GREEN CORN CAKES.—*Ibid*

1 pint of grated corn, 3 tea cups of milk, 1 do. of flour 2 tablespoons of butter, 1 egg, a little salt and pepper. Fry in small cakes on a griddle.

EGG OMELET — Mrs. S.

4 eggs, 1 cup of milk, 1 tablespoon of flour, a little

salt, a tablespoon of melted butter. Fry in hot butter. Turn only one-half on to the other.

HAM TOAST — Nice.

$\frac{1}{4}$ lb of lean ham, chopped fine; beat well the yokes of 3 eggs, 1 tablespoon of melted butter, 2 tablespoons of cream, or good milk; stir over the fire till it thickens; spread on hot toast.

BANNOCK — Mrs. H.C.M. Mason St.

1 pint of meal, scalded, with nearly 3 pints of milk, a small cup of sugar, four eggs, a little salt; bake nearly two hours.

BROWN BREAD — Mrs. C.

3 cups of Indian meal, 3 of Graham flour or Rye, as you like best, 1 cup of molasses, a little salt, a small teaspoon of soda, 1 quart of boiling water. Mix and boil in a tin steamer four hours.

RYE AND INDIAN LOAF.

$3\frac{1}{2}$ cups of Indian meal, 2 cups of Rye meal, 1 cup of molasses, 1 teaspoon of soda, a little salt; boil steadily and gently 4 hours in a steamer.

CORN CAKE — Mrs. T.

1 pint of corn meal, mixed with $\frac{1}{2}$ pint of flour, 2 teaspoons cream of tartar, 1 of soda, 1 tablespoon of sugar, 1 pint of milk, 2 eggs.

HOT CAKES.

4 cups of sour milk, $\frac{1}{2}$ teaspoon of soda to each cup, a little salt, 1 tablespoonful of melted butter, sufficient flour to make a thin batter, (beat well).

AUNTY'S BROWN BREAD — Splendid.

2 cups of Indian or corn meal (coffee cup), 3 do. of Graham flour, 1 do. of molasses, 1 teaspoon even-full of

dry soda, dissolved in a cup of milk, add one quart (beer measure) of cold milk, a little salt. Pour into your steam kettle, and steam 2½ hours; then put in a moderately-heated oven and bake 1¼ hours. Then turn over the kettle and bake another 1¼ hours; follow closely the recipe, and you will have a nice loaf.

STRAWBERRY SHORT CAKE — Mrs. C.

1 quart of flour, 2 teaspoons cream of tartar, 1 of soda, butter the size of an egg, mix with milk, soft, and bake quickly, split, butter and fill plentifully with berries and sugar.

JUMP-UP — Mrs. C. Harrison St.

1 cup of milk, 1 of flour, 1 egg. Bake in gem pans.

PARKER-HOUSE ROLLS — Mrs. G. Mason St.

Scald a little more than a pint of milk; let it stand till cold, 2 quarts of flour; make a hole in the middle of the flour. After rubbing into the flour a tablespoon of lard or butter, then add ½ teacup of yeast, a little sugar and salt and the milk cover with the flour. Let it stand until morning, then work until smooth. When it is light roll out and cut with a pint pail cover; rub it over with a little butter and cup-over like a turnover; then let them rise and bake 20 minutes. Splendid; never fail if the directions are followed.

CORN MEAL CAKES.

1 pint of corn meal, 1 quart of sour milk, 4 eggs, well beaten, two tablespoons of sugar and soda sufficient to sweeten the milk; mix all well together and bake in pans. The eggs must be well beaten.

PASTRY AND PIES

Pastry should be used as soon as made, as it is better fresh than after being kept a day or two.

For a good common pie-crust, allow half a pound of shortening to a pound of flour. Pie-crust looks nicer made of lard; but tastes better half butter.

Rub one-half of your shortening, well, with two-thirds of your flour, adding a little salt; then add sufficient cold water to make it sufficiently moist to roll out; spread on the reserve shortening as you roll it out, sprinkling on the reserved flour.

PIES

GROUND RICE PIE.

Soak 4 heaping teaspoonfuls of rice in milk, cook a few minutes in one quart of boiling water; cool, and then add 4 or 5 eggs; bake in a crust. The whites of 3 eggs may be reserved for frosting, if desired.

LEMON PIE.

1 cup of milk, ½ cup of sugar, 1 teaspoon of corn-starch, heaped; 2 eggs, 1 lemon; squeeze the juice; grate a little of the lemon. Beat the yolks and whites separately, add the sugar, juice and grated peel, then the other ingredients, reserving the whites for frosting.

LEMON PIE.

1 lemon, grate the peel, squeeze the juice, 2 eggs, 1 cup of sugar, one tablespoon of flour, beaten up in ½ tumbler of water. The whites for frosting.

LEMON TARTS.

1 large lemon, two eggs, butter, half an egg in size; 1 coffee-cup of sugar. Squeeze the juice, grate a little of the peel; add the eggs and sugar, beat well. Cook it in a pail standing in boiling water, letting it cook till it thickens, about twenty minutes, stirring it constantly. Let it cool a little before filling the tarts. If the lemon is very juicy, add a tablespoon of flour.

CRACKER PIE — Mrs. H.

3 Boston crackers, well broken; 1 cup of sugar, 1 cup of water; juice and grated peel of 1 lemon. Bake in a crust.

SUMMER MINCE PIES, WITHOUT MEAT.

4 pounded crackers, 1½ cups sugar, 1 cup of molasses, 1 cup of vinegar, 1 cup of chopped raisins, 1 cup water small piece of butter, spices without stint.

LEMON PIE — Mrs. B., Van Ness Ave.

Grate the rind of one lemon, and squeeze the juice into it. Pound 1 soda-cracker and mix with 1½ cups of sugar, 1 cup of water and the yolks of two eggs. Beat the whites and eight or ten spoonfuls of sugar together. Bake without top crust, but spread the frosting over the top, and set in the oven to brown.

APPLE TARTS — Mrs. F. Ellis St.

Stew and strain the apples. Take eight tablespoonfuls of the apple, eight of sugar, eight of beaten eggs, four of melted butter, two of milk, a little wine and nutmeg. Bake in tarts; no top crust.

APPLE PIE.

Peel the apples, slice them thin, sprinkle sugar over them, grate on lemon peel or nutmeg, a small piece of butter on the top of each pie.

WHORTLEBERRY OR BLACKBERRY PIE.

MRS. C., ELLIS ST.

Fill the dish not quite even full, and to each pie of the size of a soup-plate, add four tablespoonfuls of sugar. Dredge a very little flour over the fruit, before you lay on the upper crust.

RHUBARB PIE.

Take the tender stalks of the rhubarb, strip off the skin and cut the stalks into thin slices; line the plates with pie-crust, then pour in the rhubarb with a thick layer of sugar to each layer of rhubarb. A little grated lemon-peel improves the pie. Cover the pie with a crust. Rhubarb pies should be baked about an hour in a slow oven.

LEMON TARTS — Mrs. A.L.S. Bush St.

Grated rind of two lemons, juice of one lemon, piece of butter size of an egg, one egg—sugar to taste. Simmer all together till thick. Bake puffs, and fill while hot. Makes 30 tarts.

ORANGE PIES — Mrs. L. J. Larkin St.

The juice and grated rind of two oranges, six tablespoons of sugar, one-half cup of flour, 1½ cups of milk, stir together with the yolks of six eggs. Mix the above and fill the plates, having a nice under-crust. Beat the whites of six eggs with three tablespoons of sugar, and after baking the pies pour the frosting over the top and set them again in the oven to brown.

PUDDINGS

Pudding Bags should be made of thick, close sheeting to exclude the air. Before using them, they should be wrung out in hot water, then thoroughly floured on the inside. In tying, leave room to swell. A plate in the bottom of the pot prevents the bag from burning. Keep the pudding covered with water and do not let it stop boiling. If necessary, fill up the pot with hot, but never cold water.

PUDDINGS

BAKED INDIAN PUDDING — Mrs. T. Cal. St.

2 quarts of milk, $1\frac{1}{2}$ tea cups of corn meal. Put $\frac{2}{3}$ of the milk on to boil, when boiling stir in the corn meal, then take it from the fire, and add the cold milk and 1 tablespoon of flour. Sweeten with sugar and molasses to taste; add $\frac{1}{2}$ teacup of chopped suet and 1 teaspoon of ginger. Bake slowly, $1\frac{1}{2}$ hours.

PLUM PUDDING — Mrs. H.

$1\frac{1}{2}$ pints of powdered crackers, or bread crumbs; 6 tablespoons of sugar, 3 pints of milk, poured boiling on the bread; 3 eggs, $\frac{1}{2}$ cup of butter, 1 lb of raisins, 1 wine-glass of wine or brandy. If you wish to serve with sauce, use less sugar and butter.

PUDDING SAUCE.

2 cups of sugar, $\frac{1}{2}$ of butter, the yolk of one egg, all well beaten together, add 1 cup of boiling water, stirring gradually. When cool, add the whites beaten to a froth.

THE QUEEN OF PUDDINGS—Mrs. S. Vernon Place.

1 pint of bread crumbs, 1 quart of milk, 1 cup of sugar, yolks of 4 eggs, well beaten, grated rind of 1 lemon, a piece of butter the size of an egg, bake until done but not watery, about ¾ of an hour. When done, spread over the top jelly or preserve; beat the whites to a froth with 1 cup of sugar and the juice of the lemon; set in the oven to brown. Pour the whites on the top before placing in the oven.

TAPIOCA AND APPLE PUDDING.

Take as many apples as will set in your dish, say 7 good-sized ones; core them, boil 1 cup of tapioca in 1 quart of water until thoroughly dissolved; about one hour, add ½ cup of sugar, 1 teaspoon of salt, a little butter and nutmeg. Pour over the apples when they are well cooked, set away to cool. Eat with sugar and cream or sugar and butter.

SNOW PUDDING—Nice for Luncheon.

Soak ½ box of gelatine in ½ pint of cold water, set it on the back of the stove till all dissolved, add ½ pint of boiling water and just before it hardens, beat well with the whites of 2 eggs, 1½ cups of sugar and a little lemon extract or juice.

The custard for the same, is made: 1 pint of milk, yolks of 2 eggs, ⅔ of of a cup of sugar, 1 teaspoon of vanilla; mould the gelatin and pour the custard around it when ready for the table.

TAPIOCA CREAM PUDDING—Mrs. C. Ellis St.

Cover 3 tablespoons of tapioca with water, and let it stand over night. In the morning, boil it 15 or 20 minutes in one quart of milk, with a little salt. Beat the yolks of three eggs, with one cup of sugar, and add to the other; let it just boil, stirring all the time. When

cool, add the whites of the eggs, beaten to a froth, stirred in and flavored. Eaten cold.

CHOCOLATE PUDDING—Mrs. H.

Boil 1 quart of milk. While boiling add 2 ounces of chocolate, scraped fine and then remove from the fire. While cooling, beat six eggs, reserving the whites of 3. Stir the eggs into the milk, add butter, the size of a nutmeg and sugar to the taste. When baked, beat the 3 whites to a froth with a little sugar. Pour over for frosting and brown slightly in the oven.

CUSTARDS, TO TURN OUT—Mrs. S.

Mix with the yolks of 4 eggs, well beaten, 1 pint of new milk, ½ ounce of dissolved isinglass, sweeten with sugar and boil over the fire till it thickens. Pour into a dish and stir it till a little cooler, then pour it into cups, to turn out when cold. Add flavor as you like to the eggs.

PLUM PUDDING.

1½ cups of sour milk, 1 spoonful of soda, 1 of molasses, 1 cup of sugar, suet, raisins, spices and flour to make a stiff batter. Steam 3 hours.

BAKED INDIAN PUDDING.

2 quarts of milk, 1 pint of meal. Boil the milk, stir in the meal gradually. Take it from the fire, add 2 or 3 eggs, sugar and syrup to the taste, pretty sweet. If whey is desired, reserve a part of the milk and add it cold. Bake in a well-buttered dish 2 or 3 hours.

BOILED INDIAN PUDDING.

Take one pint of milk less than above, and use 4 or 5 eggs. Boil in a cloth 2 or 3 hours. To be eaten with butter.

BAKED INDIAN PUDDING — Mrs. P.

3 tablespoons of Indian meal to 1 quart of milk, sweeten well with molasses, mix the meal and molasses together and stir it into the boiling milk, add 1 cup of cold milk for whey.

PUFF PUDDING — Mrs B. Cal. St.

1 quart of milk, 1 pint of sifted flour, 4 eggs. Bake 20 minutes. To be eaten immediately with cold sauce.

POOR-MAN'S PUDDING—Mrs. B. Cal. St.

4 cups of flour, 1 do of milk, 1 do of chopped suet, 1 do of molasses, 1 do of raisins, citron and currants. If you wish, ½ teaspoon of soda, dissolved in a little water; boil 3 hours. To be eaten with hot sauce.

BOILED-EGG PUDDING.

8 eggs, 1 quart of milk, 1 pint of flour. Boil 1 hour.

A NICE RICE PUDDING — Mrs. S.

1 quart of milk, 1 cup of rice, a little salt. Let them boil until soft. Take it from the fire, stir in the yolks of 3 eggs, a small piece of butter; sweeten to the taste. Put it into a dish, take the whites and 1 cup of sugar; beat well. Pour over the top, and brown in the oven; flavor as you like.

AMHERST PUDDING — Mrs. T.

4 cups of flour, ¾ of molasses, 1 cup of milk (sour preferable), 1 cup of chopped raisins, 1 do of chopped suet, 1 teaspoon of soda; spice to the taste. Steam 3 hours.

PLAIN, BUT NICE PUDDING.

1 egg, 1 cup of sugar, 2½ tablespoons of melted butter, 1 cup of sweet milk, 1 pint of flour, 2 teaspoons of cream of tartar, 1 of soda. Bake 30 minutes. Eaten with sauce.

SPONGE PUDDING—Mrs. D.

1 cup of sifted flour, ½ cup of sugar, ½ cup of butter, 6 eggs, 1 pint of milk; wet the flour with a little of the milk, add the remainder of the milk, cooking a little. Then add the butter and sugar. When cool add the eggs, beaten separately. Set the dish in scalding water and bake an hour. Serve with a cold or hot sauce. I prefer cold.

NEW-ENGLAND CORN PUDDING—Mrs. C.

Take 2 dozen ears of green corn, well filled, but young. Grate or pound the corn, add 2 pounded crackers, 1 quart of milk, 4 eggs, 4 tablespoons of sugar, a little salt. Bake two hours in a moderately heated oven. Serve with butter.

BERRY PUDDING — *Ibid.*

Make a paste as for pies, but not as short. Roll it out on a floured cloth, lay it in a large bowl and pour in the berries. Close it up carefully, tie it up and boil it two hours. (A saucer in the bottom of the pot prevents burning). Serve with a hot sauce. Very nice; try it with blackberries.

GELATINE PUDDING — Mrs. W.

One-third of a box of gelatine, ½ pint of cold water, let it stand an hour, add one-half pint of boiling water. When dissolved, add three lemons and two cups of sugar, the juice of three lemons and the grated rind of only one. Strain into a dish to cool. The custard from the same is made from the yolks of three eggs, 1 pint of milk, one cup of sugar; make a soft custard and flavor with vanilla. Just before using, cut the jelly into squares and place in a glass dish. Pour over the custard, beat the whites to a froth, with a little sugar, and pour over the top.

PUFFS — Mrs. W. O'Farrell St.

Three tablespoonfuls of flour, three eggs, a little salt, one tumbler of milk, bake three-quarters of an hour. To be eaten with sauce.

———

SUET PUDDING — Mrs. B. Van Ness Ave.

2 cups of suet, 3 cups of flour, 5 eggs, 2 teaspoonfuls of yeast powder, milk enough to make a stiff batter; a little sugar, spice and fruit. To be eaten with a sauce. Boil three hours.

———

TROY PUDDING — Mrs. F. Ellis St.

One cup of suet, one of molasses, one of milk, one of raisins, three of flour, yeast powder. Boil three hours.



CAKES

In making cake, accuracy in proportioning the ingredients is necessary. The cake should be put into the oven as soon as made. The oven being already hot, and ready for it. The eggs must be fresh and the butter good.

Do not beat the eggs or butter in tin, as the coldness of the latter prevents the lightness of the cake. To ascertain if the cake is sufficiently done, use a straw, if it comes out the least moist, let the cake remain in the oven longer.

CAKES

POUND CAKE — Mrs. H.

1 lb of sugar, ½ lb of butter, 10 ounces of flour, 8 eggs. Beat the butter and sugar to a cream, add the eggs, well beaten, then sift in the flour. Bake in a quick oven.

SPONGE CAKE.

1 lb of sugar, ½ lb of flour, 8 eggs. Beat the yolks very light, add the sugar and beat well together. Then add the well-beaten whites and the other ingredients.

PLUM CAKE.

1 lb of flour, ¾ lb of butter, ½ lb currants, ¾ lb of sugar, 1 lb of raisins, 2 ounces of citron, 6 eggs, 1 gill of brandy, 1 nutmeg; cloves, if you like.

BLACK CAKE.

1½ cups of sugar, 1½ do. of molasses. 1 large cup of butter, 5 cups of flour, 4 eggs, 2 nutmegs, 1 teaspoon of cinnamon, 1 do. of mace, 1 do. of cloves, 1 do. of soda, 2 lb of raisins.

COOKIES — Mrs. C. Ellis St.

3 cups of sugar, 1 of butter, ⅔ cup of water, 3 eggs, 2 teaspoons of yeast powder. Flour sufficient to roll out, quite soft.

SUGAR AND MOLASSES COOKY.

1 cup of sugar, ⅔ of molasses, 1 cup of sour milk, 2 large spoons of lard, 1 egg, salt and nutmeg, 1 large spoon of dissolved soda.

HUCKLEBERRY CAKE (Good).

1 cup of sugar, ½ cup of butter, 2 quarts of flour, with 4 teaspoons of yeast powder, a little salt, one quart of berries. Mix with cold milk about as stiff as pound cake, and bake quickly in square tins.

CRULLERS — Mrs. C.

5 eggs, ten spoons of sugar, (tablespoons), 7 of melted butter, 1 teaspoon even-full of dry soda, dissolved in 1 cup nearly full of milk.

CRULLERS — Mrs. C. Ellis St.

5 eggs, 5 spoons of melted butter, 8 of sugar, 2 of water, 1 small teaspoon of soda, a little nutmeg; fry in hot lard.

JUMBLES.

1 cup of butter, 5 cups of flour, 2 of sugar, 4 eggs, ⅓ cup of milk, 1 teaspoon of soda.

TIPSEY CAKE. (Prime)

Cut in halves 1 loaf of sponge cake; place in two glass dishes, stick it full of blanched raisins, quartered. Wet the cake with wine, drop jelly about it, then have ready a nice custard and pour over it.

DOUGHNUTS — Mrs. C. Harrison St.

1 quart of flour, 1 tea-cup of sugar, 2 teaspoons of

cream of tartar, 1 of soda, a piece of butter, the size of a walnut; wet up with sweet milk; put the butter into the warm milk.

COOKIES — Mrs. O. Bush St.

2 cups of sugar, 5 do. of flour, 4 tablespoons of milk, 2 eggs, 1 cup of butter, caraway seed.

GINGER BREAD — Mrs. O.

1 quart of flour, 1 pint of molasses, 1 cup of butter, 1 do. of milk, 2 eggs, one teaspoon of soda.

ELEGANT PLAIN CAKE — Mrs. W.B.S.Bush St.

Four eggs, three cups (not heaped), of sugar, half cup milk, filled with water, and a little soda (not a quarter of a teaspoonful), and a full teaspoonful of yeast powder; four level cups of sifted flour.

PINT CAKE. — Mrs. O.

1 pint of raised dough, 2 tea-cups of sugar, 1 do. of butter, 3 eggs, 1 teaspoon of soda, 1 tablespoonful of mace and cinnamon mixed, 1 lb of raisins.

MOUNTAIN CAKE — Mrs. B. Cal. St

1 lb of sugar, 1 lb of flour, ½ lb of butter, 6 eggs, 1 teacup of sweet milk, 3 teaspoons of yeast powder. Flavor with lemon or vanilla.

MOLASSES CAKE — Mrs. E. Mason St.

Two cups of dried apples, soaked over night, chopped and boiled an hour in two cups of New O. molasses ; when cool, add a cup of butter, two eggs, two teaspoonfuls of allspice and nutmeg, and two teaspoonfuls of soda.

PLAIN DOUGHNUTS — Mrs. B. Cal. St.

1 cup sugar, 1 cup milk, 1 egg, 1 tablespoon melted butter. Allspice for flavoring.

BELMONT CAKE — Mrs. P. Bush St.

4 eggs, 3 cups of sugar, 1 cup of sweet milk, 1 do. of butter, 5 cups of flour, 1 lb of raisins, boiled 5 minutes and used cold; two teaspoons of yeast powder, 1 of cinnamon, 1 of cloves, one nutmeg. Baked in two loaves.

JELLY CAKE — Mrs. J. 2nd. St.

1 cup of sugar, 2 cups flour, ½ cup butter, 3 eggs, ½ cup milk, ½ teaspoonful saleratus dissolved in the milk; 1 teaspoonful cream tartar mixed in the flour, a little nutmeg. Bake in shallow jelly-cake tins and spread with jelly. This makes one large cake.

CUSTARD CAKE — Mrs. S. Vernon Place.

1 heaped cup of flour, 1 of sugar, 3 eggs, 1 table spoon of milk, 1½ teaspoon of yeast powder, a little salt. Filling for the same: 1 cup of sugar, ½ cup of flour, 2 eggs, a pint of milk—boil the milk as for custards, then add the other ingredients, well beaten; while hot, add a piece of butter, the size of a walnut. Flavor with vanilla. Make two cakes, split them, to fill.

BLACK CAKE — Good.

2 cups of sugar, 1 cup of molasses, 5 cups of flour, 1 do. of butter, 1 of milk or cream, 1 lb of raisins, 5 eggs, 1 teaspoon of soda, ½ pound of citron, all kinds of spices.

COCOANUT CAKE — Mrs. C.

1 lb of grated cocoanut, 1 pound of sugar, ½ lb of butter, 6 eggs, ¾ lb of flour.

LEMON CAKE.

2 cups of sugar, $\frac{2}{3}$ do of butter, 3 eggs, beat the yolks separately, 1 cup of milk, 1 teaspoon of soda, 2 of cream tartar, grated rind of lemon.

BLACK CAKE — Mrs. T.

$1\frac{1}{2}$ cups of sugar, $1\frac{1}{2}$ cups of molasses, 1 of Butter, 5 of flour, 4 eggs, 2 nutmegs, 1 teaspoon of mace, $1\frac{1}{2}$ of cloves, 1 of soda, 2 lb of raisins. (Very nice)

MOLASSES POUND CAKE — Mrs. T.

1 cup of sugar, $\frac{1}{2}$ of butter, 4 eggs, 2 cups of molasses, 1 do. of milk, 1 teaspoon of soda, in a little water, 1 glass of wine or brandy, 1 nutmeg, 5 cups of flour, well beaten. Good.

FRUIT CAKE — Mrs. T.

3 cups damp brown sugar, 4 eggs, the white and yolks beaten separately, 2 cups of butter, beat to a cream, 1 lb of raisins, $\frac{1}{2}$ pound of currants, $\frac{1}{2}$ do. citron, $\frac{1}{2}$ tumbler of whisky, 1 large spoon of soda, 4 cups of flour. Bake slowly and well, and plenty of spice.

COFFEE CAKE.

1 cup of sugar, 1 of molasses, $\frac{1}{2}$ cup of butter, 1 cup of coffee, 1 cup of raisins, 1 teaspoon of dry saleratus, dissolved. Spice as you like.

QUEENS' CAKE—Mrs. T. California St.

3 cups of sugar, 4 cups of flour, 1 cup of butter, 1 cup of milk, 5 eggs, 3 teaspoons of yeast powder.

FROSTING FOR CAKES—Mrs. C.

Allow for the white of 1 egg, 9 heaping teaspoons of refined sugar and 1 of nice Poland starch, both powdered and sifted through a fine sieve. Beat the white to a stiff

froth, then stir in the sugar, gradually, stirring constantly 5 minutes, add a teaspoon of lemon juice. Before icing, dredge the cake with flour, and then wipe it off. Lay the frosting on the cake with a knife; after it is drawn from the oven, smooth it over and set in a cool place to dry; allow the whites of 3 eggs, for two common-sized loaves. The cake will look better to be iced twice. Put on the first soon after the cake is taken from the oven. The second, put on the next day. Before cutting an iced cake, cut the frosting first by itself, by pressing the back of the knife across the cake, to prevent the breaking of the icing.

GOLD CAKE — Mrs. W. O'Farrell St.

1½ cups of sugar, ½ cup of butter, 2½ flour, ½ of milk, yolks of 4 eggs and one whole egg, ½ teaspoon cream tartar, ¼ teaspoon of soda.

SILVER CAKE — *Ibid.*

The same as the Gold Cake, only using the whites of 4 eggs. instead of the yolks.

COOKIES — Mrs. T. 2nd. St.

1 cup of butter, 2 cups of sugar, 1 cup of milk, 1 egg, 1 teaspoonful of soda, 2 teaspoonfuls of tartar; or, 2 teaspoonfuls of yeast powder, if the milk is sweet. Spices to taste.

CORN STARCH CAKE — Mrs. W. of Alameda.

2 cups of sugar, ⅔ of a cup of butter, the whites of 7 eggs, 2 cups of flour, 1 cup of corn-starch, 1 cup of milk, 2 spoonfuls of cream of tartar, 1 of soda, flavoring.

PLUM CAKE—Good.

2 cups of brown sugar, ⅔ cup of butter, ½ cup of milk,

3 eggs, 3 cups of flour, 2 teaspoonfuls of yeast powder, cloves, cinnamon, nutmeg, 3 cups of raisins, piece of citron and a little brandy.

CAKE—Mrs. B. Van Ness Avenue.

1 coffee cup of sugar, 1 cup of flour, ¾ cup of butter, 5 eggs, a little sour milk and soda.

BRIDE'S CAKE.

1 lb of sugar, 6 ounces of butter, ¾ of a pound of flour whites of 16 eggs, well beaten.

GINGER SNAPS—Mrs. S. of Watsonville.

½ cup of brown sugar, ⅔ cup of molasses, not quite ½ cup of water, ⅔ cup of shortening, 1 teaspoonful saleratus, dissolved in the water, cinnamon, a very little ginger.

MOLASSES GINGERBREAD—Mrs. W. Alameda.

1 cup of brown sugar, 1 cup of butter, 1 cup of molasses, 1 cup of sour milk, 3 eggs. 4 cups of flour, 1 teaspoon of cream of tartar, 1 tablespoon of soda.

FRUIT CAKE—Splendid.

Take one and a half pounds of butter; wash, if salt, and work to a cream. Then work with one and a half pounds of brown sugar, add fourteen eggs, two at a time, a wine glass of good brandy, mace, nutmeg, cloves, allspice and cinnamon. Then work 1½ pounds of flour in as light as possible, and then fruit. Two pounds of currants, one pound of citron, three pounds of seeded raisins. Bake three or four hours, in a moderately hot oven.

RAILROAD CAKE.

1½ cups of flour, 1 cup of sugar, ½ cup of sour-milk, 2 eggs, small piece of butter, 1 teaspoonful cream of tartar, and ½ of soda, lemon.

QUEENS' CAKE—Mrs. M. Mason St.

One pound of sugar, one pound of flour, scant; one-half pound of butter, four eggs, two tea-spoons of yeast powder, one-half cup of milk, spice as you please.

———

BARNARD CAKE—Mrs. F. Ellis St.

One cup of butter, two and a half of sugar, four of flour, one of milk, four eggs, yeast powder.

———

CREAM CAKES—Mrs. F. Ellis St.

1 cup sugar, 1½ cups flour, 3 eggs, 2 spoonfuls cold water, 1 spoonful yeast powder.

CREAM.

1 pt. milk, 2 spoonfuls corn starch, 2 eggs, 1 cup of sugar, flavoring.

———

CUP CAKE.

1 cup of butter, 2 cups of sugar, 3 cups of flour, 4 eggs ½ cup of milk, a little soda.

———

SPONGE CAKE.

4 eggs, 2 cups of flour, 2 cups of sugar, even full; beat separately the whites and the yolks, then beat together, then stir in the flour and without delay put it into the oven; well beaten before adding the flour

———

CALICO CAKE — Mrs. G.

3 cups of sugar, 1½ butter, 6 eggs, ⅔ of milk, ½ tea-spoon of soda, 1 of cream of tartar, 4 cups of flour. Make the dark part with brown sugar. 1 teaspoon each of cloves, cinnamon, mace and 1 nutmeg, ½ lb of currants. Make the light part with white sugar and the whites of the eggs. When put into the pans, put 1 spoonful of the dark, and 1 of light, alternately.

MOLASSES CAKE.

3 cups of molasses, 2 teaspoons of soda, 1 cup of butter, 1 do. of water, 4 eggs, 6 cups of flour.

SALT-PORK CAKE—Mrs. H.

1 pound of pork, chopped very fine, 1 cup of warm water, 1 cup of sugar, 1 cup of molasses, 1 teaspoon of soda, 4 eggs, spice, raisins and citron.

CHOCOLATE CAKE—Mrs. A. L. S. Bush St.

CAKE.

3 cups of flour, 2 of sugar, ½ cup of butter, 1½ cups of milk, 3 eggs, 1 teaspoon cream of tartar, ½ of soda.

CREAM FOR THE ABOVE.

Grate 3 bars of chocolate, 2 eggs, 1 teaspoon of corn-starch or flour, 1 cup of milk, sweeten to taste; set it on the stove and stir till thick, and spread between the cake. Bake the cake in thin cake pans.

CRULLERS—Mrs. S. Nantucket.

3 eggs, 6 spoonfuls of sugar, 3 of melted butter, 2 of milk, yeast powder.

FLUMMERY AND PRESERVES

Porcelain Kettles should be used for preserves, to the exclusion of all others, and always a wooden spoon. It is not economy to use too sparingly of sugar, as jellies will not congeal without sufficient sugar, and also when preserves commence to spoil they cannot be rendered eatable. Small jars are better than large ones, as frequent exposure to the air will spoil the fruit. After pouring your pre serves into your jars, put several layers of paper over the top, pouring over a little brandy.

CURRANT JELLY.

Pick and wash the currants, drain on a sieve; squeeze out the juice and strain it. To a quart of juice, add a good quart of sugar; boil smartly 20 minutes, skimming carefully. Let the juice boil before adding the sugar.

SPICED CURRANTS.

Boil the fruit to a perfect jam; take an equal weight of sugar, boil down thick, add cassia buds, pepper, cloves and allspice; 1 teaspoonful to every pound and boil a few minutes longer.

TIN COOKED CURRANT JELLY — Mrs. S.

Squeeze the currants through a linen bag. To a pint of juice, add 1 pound of white crushed sugar. Beat it half-an-hour with a wooden spoon, until no grains of sugar are found in the bottom of the dish. Skim and put into glasses.

PINE-APPLE MARMALADE.

Pare the fruit and grate fine. To 1 pound of fruit put 1 pound of sugar. Let it stand a night. Boil 20 minutes, skimming carefully.

APPLE JELLY.

Core and quarter (not pare) tart apples. Cook in a little more water than will cover them till well reduced. Strain, add 1 pound of sugar to 1 pint of juice, boil 20 minutes or half-an-hour, straining carefully. Slices of lemon and a little Jamaica ginger may be cooked with the apples.

WINE JELLY.

1 package of gelatine, dissolved in a ½ pint of cold water, the juice of 1 lemon, 10 large spoons of sugar, 1 coffee-cup of wine, then pour three pints of boiling water to it; strain through a cloth and let it cool. To be made the day before you wish to use it.

SPANISH CREAM—Mrs. P. New Bedford.

Dissolve 1 box of gelatine in water, sufficient to cover it; boil 3 pints of milk; take it from the fire and add the

gelatine, the yolks of 6 eggs and 9 tablespoons of sugar, beaten together, 3 wine-glasses of wine and a little vanilla and the whites of the eggs, beaten to a froth; stir well and put in mould. Put the gelatine in a pan on the stove and let it dissolve slowly.

LEMON CUSTARD — Mrs. A.L.S. Bush St.

5 eggs, yolks, beaten with 1 large cup of sugar and juice and rind of 2 lemons. Set your tin pail, in which is the above mixture, into a kettle of hot water on the stove and stir till it bubbles; then beat the whites of the eggs to a stiff froth, and stir into the mass and dip into custard cups. This will make 16 custards.

ORANGE CUSTARD—Mrs. A.L.S. Bush St.

5 eggs beaten with 2 cups of sugar, juice of 2 oranges rind of 1 orange, 2 cups of milk, fill the cups; set in a pan of water and bake half-an-hour.

BOILED CUP CUSTARD — Mrs. S.

1 qaurt of milk; when boiling, add the yolks of 6 eggs, whites of four with 6 spoons of sugar. Scald together, then beat the whites of 2 eggs until very light; pour boiling water over them to cook them, and then cover the custard.

FLOATING ISLANDS.

The whites of four eggs, 6 tablespoonfuls of fruit jelly, beaten to a froth. Boil the yolks in one quart of milk, sweeten to the taste, thicken with a teaspoonful of flour in ½ teacup of boiling water. Let it boil up and pour into cups. Drop on each a little of the froth.

ICE CREAM.

1 quart of milk, 4 eggs, ½ pound of sugar, 1 tablespoonful of corn-starch. Mix the starch with a little milk, boil the quart and while boiling stir in the starch, eggs and sugar, well beaten together. Cool before freezing.

ITALIAN CREAM.

1 pint of cream well whipped, 6 ounces of powdered

sugar, juices of 2 lemons, two glasses of wine, mix, add another pint of cream, stir thoroughly. Boil 2 ounces of isinglass with 4 cups of water, till reduced one-half. When luke-warm, stir it into the other ingredients, and put into a glass dish to harden. Flavoring may be used for wine.

SUGAR CANDY.

1 quart of sugar, ½ pint of water. When boiling add 1 teaspoonful of cream of tartar; boil till a piece rattles when dropped into cold water. Flavor and pour into pans to cool, before pulling.

CAROMELS.

1 cup of sugar, 1 of molasses, ¼ pound of chocolate, butter the size of a nutmeg, a little milk. Böil 20 minutes. Pour into pans and cut in squares.

CHOCOLATE BLANC MANGE.

One-half an ounce of gelatine, dissolved in half a pint of water. One-fourth of a pound of chocolate dissolved in hot water; three pints of milk, three eggs, Boil the milk and chocolate together, stir in the gelatine· cook a little while; cool some little time, add the eggs, and mould.

PLUM BROTH.

Boil one pound of raisins gently in plenty of water, (about four quarts), for two hours, with one great spoonful of Indian meal, stirred in when it begins to boil. Make a thickening of flour and water, grate in part of a nutmeg, and sweeten to taste. Add a small piece of butter, and a little wine, if preferred.

Mrs. D's TAPIOCA CREAM.

One cup of tapioca, soaked over night in cold water. Boil one quart of milk in a pail set in hot water. Beat the yolks of three eggs, one cup of sugar, and a little salt into the tapioca, and stir into the milk and boil until it thickens. Turn it into a dish and stir into it the

whites of three eggs, and a little flavoring. Set it away to cool and then it is ready for the table.

CORN STARCH MERINGUES — Mrs. T. Cal. St.

Three pints of milk, four eggs, three heaping tablespoonfuls of corn-starch. Put the milk on to boil, reserving a little cold to wet up the corn-starch with. Beat the yolks and a coffee cup of sugar together, and when the milk boils, stir in the corn-starch and eggs. Let it boil a few minutes, then pour it into a dish; flavor with vanilla. Beat the whites to a stiff froth, add a heaping teaspoonful of pulverized sugar, spread it on the top and set it in the oven to brown.

ISINGLASS BLANC MANGE.

Two ounces of isinglass, three pints of milk, one-half pound sugar, lemon. Boil five minutes.

CHARLOTTE RUSSE.

Dissolve one ounce Russian isinglass in a cup of new milk. Beat the yolks of twelve eggs and one pound sugar together; whip to a froth one pint of cream; beat whites of twelve eggs; strain isinglass into yolks, add cream, then whites; beat all together. Flavor with vanilla; set to cool. Line dish with sponge cake; put in the cream; set to cool six hours.

SUGAR KISSES — Mrs. C. Ellis St.

The whites of two eggs, one-half pound of sugar, lemon or vanilla. Drop on buttered Paper, and bake a light brown.

COCOANUT KISSES.

One cup of sugar to two of grated cocoanut; one tablespoon of corn-starch, moisten with enough white of egg to make it stiff. Bake in a very hot oven.

ORANGE MARMALADE — Mrs. T. Second St.

Wash the fruit very clean; weigh. Take half the fruit and grate, the other half, peel. Put the parings

into boiling water and cook till tender. In the meantime prepare the oranges. All you want is the pulp and juice; the cores, seeds and all skinny parts must be removed. Make a syrup, (a pound of sugar to each pound of fruit); clarify with white of an egg. Into this put the parings, which, meanwhile, with scissors you have cut in narrow strips, and boil ten minutes. Add the grated rind, pulp and juice and cook twenty minutes.

Valuable Miscellaneous Recipes

These have been given to us by our friends, with the request that we insert them; as they are original and good, we do so with much pleasure.

DRINKS

TEA.

Be sure that the water boils. Scald the pot, and put in a tea-spoonful for each person. Upon green tea, pour a little water, and allow it to stand two or three minutes where it will keep hot; then fill the pot from the tea-kettle. Green tea should never be boiled, and it is rendered dead by being steeped long.

Of black tea the same measure is used; the pot being filled up at first, and set immediately upon coals or a stove, just long enough to boil it. Water should be added to the tea-pot from the tea-kettle; never from the water-pot, as in that case it cannot be boiling hot. Black and green tea are good mixed.

COFFEE.

Put a large coffee-cupful into a pot that will hold three pints of water; add the white of an egg, or a few shavings of isinglass, or a well cleansed and dried bit of fish

skin of the size of a ten cent piece. Pour upon it boiling water, and boil it five or six minutes. Then pour a gill from the spout, in order to remove it, and pour it back into the pot. Let it stand eight or ten minutes, where it will keep hot, but not boil; boiling coffee a great while makes it strong, but not so lively or agreeable. If you have no cream, boil a sauce-pan of milk, and after pouring it into the pitcher, stir it now and then, till the breakfast is ready, that the cream may not separate from the milk. Make coffee stronger or weaker, as you prefer, by using a larger or smaller measure of ground coffee.

COFFEE MILK.

Put a dessert-spoonful of ground coffee into a pint of milk; boil it a quarter of an hour with a shaving or two of isinglass; then let it stand ten minutes and pour it off.

COMMON MODE OF MAKING CHOCOLATE.

Shave fine an inch of a cake of chocolate; pour on it a quart of boiling water; boil it twenty minutes, add milk in such proportion as you like, and boil it up again.

COCOA.

Boil two large spoonfuls of ground cocoa in a quart of water half an hour; skim off the oil, pour in three gills of milk, and boil it up again. It is the best way to make it the day before it is used, as the oily substance can be more perfectly removed when the cocoa is cold.

SHELLS.

Put a heaping teacupful to a quart of boiling water. Boil them a great while. Half an hour will do, but two or three hours is far better. Scald milk as for coffee. If there is not time to boil shells long enough before breakfast, it is well to soak them over night and boil them in the same water in the morning.

COOKING FISH

——(MRS. R'S. DIRECTIONS.)——

Three pounds of bass, or any white fish; boil till tender; then remove the bones; mince it fine; season with pepper, salt, juice and part of the rind of a lemon, and a little wine, if you choose. Take nearly one quart of milk and slice two onions into it, let it boil until the onions are quite soft. Rub to a cream two large spoonfuls of flour and nearly one-half pound of butter, turn the boiling milk through a sieve upon it; boil again, taking care to stir it so that it will not get into lumps. Grate a loaf of bread (small baker's loaf). Take the platter it is to be sent to the table on, and put first a layer of dressing upon the dish, then fish, repeating until the dish is filled as full as you wish, making the top dressing. Then put the crumbs of bread smoothly on the top, forming an oval in the center.

Wipe the edge of the platter so that nothing shall brown or discolor it. Fill a bread pan with water, put the platter on two or three muffin rings. Set it into the oven, and let it remain until it is a nice brown color, say three quarters of an hour. Then place the platter on another and send it to the table, garnished with lemon and parsley around the dish.

FISH CHOWDER.

Cut into little pieces, 4 or 5 slices of fat salt pork; fry out the fat; put in 1 or 2 onions, chopped fine, and fry with the pork till done brown. Cut up the fish in small pieces, put into the boiler with considerable water and

boil about twenty minutes. Thicken with flour and water, add a teacup of milk; season with salt and pepper to the taste.

CHICKEN CHOWDER.

Boil the chickens till tender, then put in the pork and onions, thickening and seasoning as above.

STRIPED BASS,

Disliked by many, as usually cooked, would be more generally approved, if cooked long enough. Three hours are required to boil or bake a large bass.

TO COOK A CALF'S HEAD

(FROM NANTUCKET)

Tie up the brains in muslin, with sweet herbs; put them into the pot with the head and the haslet, without the liver, and boil two hours, keeping it more than covered with water. Put in the liver for the last hour. When nearly done, take up the brains and part of the lights, chop them up with a hard-boiled egg, add a little butter, season with pepper and salt, add a little of the broth, strew in a little flour and stew it up a little to make a nice sauce. Take up the rest of the meat, clean it from bones, lay it on a dish and spread over the sauce. Thicken and season the water for broth, in which an onion and a little rice have been boiled.

CHICKEN SALAD — Mrs. K.

Boil the chicken until it will drop to pieces. Tear it up into little pieces. Chop some lettuce and celery together, and mix with the chicken. Boil the water until it is thick, and pour it over the whole. Use salad dressing and pour over it.

CHICKEN SALAD — Mrs. E. Mason St.

Prepare two chickens with salad and celery to taste, and cover with sliced boiled eggs. Take a cup of vinegar (not too strong), a tablespoonful of butter, and a teaspoonful of salt; mix and heat, boiling hot. Beat four eggs, add half a cup of cream or milk, two teaspoonfuls of mustard, add the boiling vinegar, etc. and mix, and pour over the chicken while warm.

ITALIAN CHICKEN SALAD — Mrs. H.

Make a dressing in the proportion of the yolks of three hard-boiled eggs, rubbed fine, one saltspoonful of salt, one of mustard seed, one of Cayenne pepper, one of white sugar, four tablespoonfuls of salad oil, and two tablespooufuls of vinegar. Simmer this dressing over the fire, but don't let it boil. Stir constantly while over the fire. Then take a sufficient quantity of the white meat of cold chicken for this quantity of dressing. Pull the white meat into small flakes, pile it up in a dish, and pour the dressing on it. Take two heads of lettuce, cut them up and arrange in a heap around the chicken, heaped in the middle of the dish, and on the top of this ridge, place the whites of eggs, cut in rings and laid in the form of a chain. A portion of the lettuce to be helped with each plate of chicken.

TOMATO CATSUP — Mrs. E. Mason St.

Two gallons of tomatoes, skinned, boiled and strained. One quart of vinegar, seven tablespoonfuls of salt, 1½ tablespoonfuls of red pepper, 2½ tablespoonfuls of black pepper, 1½ tablespoonfuls of allspice, 1 tablespoonful of cloves, 3 tablespoonfuls of mustard. Boil 4 hours.

PICKLED QUINCE.

Halve, core and pare the fruit; add water enough to cook them; when soft, take out with a fork and drain. Take half the weight of sugar, put into the water and

boil for syrup. Scald one quart of vinegar with two ounces of cloves, add the syrup and pour all, hot, over the quinces.

PRESERVED GREEN TOMATOES.

Wash and weigh the tomatoes, cover with water and boil until broken. Turn away the water. To every pound of fruit, take three-fourths of a pound of sugar; add a very little water and boil until very thick. Squeeze the juice of lemons into it, boil the peel till soft, and slice that in; add preserved ginger root, or a little ginger tied in muslin.

PICKLED TOMATOES.

Slice a peck of green tomatoes, sprinkle over them a cup of salt and let them stand over night. Drain off the liquid, add two cups of sugar, two tablespoonfuls of cloves, whole; two of allspice, two of cinnamon, eight green peppers, chopped fine; and, if you like, two dozen onions, and chopped cabbage. Cover with strong vinegar; boil fifteen minutes, cover tightly to put away.

To Remove Skins from Peaches

FOR PRESERVING OR CANNING.

To two quarts of wood ashes, add four quarts of soft water, place in an iron pot. When boiling throw in a dozen peaches; take them out immediately and put them into cold water, when the skin will slip off without any trouble. Put the peaches into another pan of cold water, remove any bits of skin from the ends with a silver knife. Split the peaches, remove the pit, and they are ready for the kettle.

CHILE SAUCE — Mrs. A.L.S. Bush St.

12 large tomatoes, pared, 2 large onions, 4 long green peppers, 1 tablespoon of salt, 4 tablespoons of sugar, 2 cups vinegar. The tomatoes should be ripe. Chop onions and peppers fine and put all together in a kettle, and let them simmer about two hours.

DEVILLED CRAB — Mrs. E. Geary St.

Take two large-sized crabs, boil them about twenty minutes, remove the shell, add two tablespoonfuls of powdered cracker, $\frac{1}{4}$ of a teaspoon of Cayenne pepper, $\frac{1}{2}$ tablespoon of butter, a little salt, a little mustard, $\frac{1}{4}$ of an onion, mince very fine, add milk to make it very moist. Put it in earthen dishes, sift over the top powdered cracker, and bake twenty minutes. Some prefer to bake it in the shell. They must be scraped before using.

SCOLLOPED OYSTERS — *Ibid.*

Lay oysters on the bottom of your dish, cover them with powdered and sifted cracker, a little pepper, salt, and a piece of butter, a little milk, also a little of the liquid of the oysters; another layer of the oysters, and so alternating, until you have used all your oysters, covering the whole by sifting on the powdered cracker. Bake twenty minutes.

A LEG OF LAMB, FOR LUNCHEON.

MRS. W. PACIFIC ST.

Boil a leg of lamb in a very little water; with salt and pepper. When well cooked, make a dressing of one egg, sifted cracker, a small piece of butter, spread it over the meat and brown it in the oven.

YEAST

(MRS. S. BOSTON)

Boil five or six potatoes, and mash; mix one coffee-cup of flour, a teacup of sugar, little salt, to a

thick batter, with cold water; mix in potatoes, and add luke-warm water enough to make the right consistency. Rub the whole through the sieve. When luke-warm, add one-half teacup of yeast.

SALAD DRESSING — Mrs. A.W. New York.

Rub the bottom of the plate with garlic; yolks of two raw eggs, stir stiff with mustard; one teaspoonful of salt, two tablespoonfuls of vinegar, oil to taste; stir the whole, alternating with the oil and vinegar for about fifteen minutes.

SCRAMBLED EGGS.

Two great spoonfuls of milk, put into a stew-pan. When ready to boil, add six eggs, well-beaten. When nearly done, add a piece of butter, and a little salt. Stir quickly all the time.

FRIED OYSTERS.

Beat 2 eggs, and put into them a pounded cracker. Dip into the eggs the oysters, separately, and then fry them until they are brown.

GRAPE WINE

——(MRS. C. LAGUNA ST.)——

To every gallon of juice, two pounds of white sugar and one quart of water; strain, and put in demi-john or keg; fill up every morning, as it ferments and runs out, and in the course of ten days, or two weeks, cork tight and cement. Place in a cool cellar, and in the course of ten or twelve months will be fit for use.

EGG NOGG

——(MRS. T. 2nd. ST.)——

Six eggs to a quart of milk, ½ pint brandy, six tablespoonfuls sugar, (use judgment however); beat

the yolks and whites separately, and beat the sugar into the yolks. Beat all very light.

CURE FOR POISON OAK

——(MRS. A.L.S. BUSH ST.)——

Dissolve 1 ounce of gum-shellac in 6 ounces of sulphuric ether; cork tightly in a bottle. Bathe the surface, where the irritation or eruption appears, with cold water and wipe dry, then apply the above solution. The ether will evaporate in one minute, leaving an elastic coating of gum, completely impervious to the air. In about two minutes the most distressing case of oak poison can be relieved entirely of all unpleasant sensations. As the coating cracks or peels off, apply more of the solution, and in twenty-four hours the case of indescribable suffering is completely healed.

TERRAPIN

——(MRS. T. SECOND ST.)——

Three or four are plenty for eight or ten persons. Have ready a pot of boiling water, into which you have put a teaspoonful of salt for each terrapin. Wash the live terrapin in two or three waters, till they are perfectly clean. Throw in the boiling water and cook till so tender that you can easily pull off a leg. Take them out; pull off the top shell, remove the sand bag and gall (very carefully). Cut up all the rest into small pieces, keeping all to cook except the skinny portions and the intestines. Put in a stew pan, with cooking sherry (a small tumbler full to each

terrapin). To every terrapin, allow two ounces of butter cut in pieces, and rolled in flour. Season with salt, cayenne pepper, and black pepper. Let this all come to a boil, then just before serving, beat up the yolks of as many eggs as you have terrapin, and stir in.

TO PRESERVE SEA MOSSES

The color of dried sea-weeds may be preserved by brushing them carefully with the following solution. In two-thirds of a small phial of turpentine, dissolve two or three small lumps of Gum Mastic.

SPRING AND SUMMER

1872 — STYLES. — 1872

KEANE, O'CONNOR & CO.

Have just received a complete assortment of

NEW DRY GOODS,

Specially imported for this season's trade.

— IN THE —

Silk & Fancy Dress Departments,

Will be found a very elegant assortment of entirely

NEW MATERIALS.

A VISIT IS RESPECTFULLY INVITED.

107, 109 & 111 KEARNY STREET.

BRUCE'S PRINT.

MARIA STACOM,

Wholesale and Retail Dealer in

FASHIONABLE MILLINERY,

No. 8 Montgomery Street, SAN FRANCISCO.

Always on hand, the latest Style of

Hats, Bonnets and Flowers.

ALL KINDS OF FEATHERS, LACES, SILK, SATIN AND VELVET RIBBONS.

Latest Style of Goods received by every Steamer.

Straw Bonnets Cleaned and Pressed. Bonnet Frames of the Latest Shape.

Shirts Made to Order,

AT 15 NEW MONTGOMERY STREET

Grand Hotel Building, - SAN FRANCISCO.

MRS. HAGANS

Is prepared to make Gentlemen and Boys' Shirts, Collars and Flannels to order at Fair living prices.

Her work is a better recommendation than words; she would therefore invite heads of families and all who wish to wear well-made and good fitting shirts, etc., *to call and examine samples and prices before purchasing elsewhere.*

All work made to give satisfaction beforc leaving the store. Repairing done.

No work done for other establishments.

The attention of gentlemen is invited to the new style of evening dress shirts.

An assortment of Gentlemen's Imported Furnishing Goods, the best in market.

15 NEW MONTGOMERY STREET.

Ladies' Depository,

No. 15 NEW MONTGOMERY ST.

Grand Hotel, - - SAN FRANCISCO.

LADIES' AND CHILDREN'S UNDERGARMENTS

Constantly on Hand and Made to Order.

PLAIN AND FANCY NEEDLEWORK AND EMBROIDERY,

Done with Neatness and Dispatch, at Reasonable Rates.

☞Wedding Trosseaus and Infants' Wardrobes got up in elegant Designs.☜

The Patronage of the benevolent is solicited.

Bruce's Printing House, Sac. below Montgomery.

FOR THE VERY BEST

PHOTOGRAPHS,

GO TO

BRADLEY & RULOFSON.

Gallery with an ELEVATOR.

429 Montgomery St. - SAA FRANCISCO.

WAX WORK.

FIRST PREMIUM AND SILVER Medal awarded at Mechanics' and State Fairs, 1871, for best Wax Work. Lessons given in the above in all its branches. Also, natural flowers perfectly preserved by

MRS. A. O. COOK, 304 Mason St. n'r O'Farrell

H. C. Macy,

ARCHITECT,
315 MONTGOMERY STREET,
Room No. 1. Second Floor,
SAN FRANCISCO.

TITCOMB & WILLIAMS,

Importers and Wholesale Dealers in

WATCHES,

DIAMONDS, JEWELRY,

SILVER AND SILVER-PLATED WARE,

240 Montgomery, S. E. Cor. Pine, Up Stairs.

A. C. Titcomb.
G. H. Williams. SAN FRANCISCO.

Agents for the HOWARD, ELGIN and WALTHAM Watches.

Bruce's Printing House, Sacramento Street,
below Montgomery.

SOLOMON TESMORE,

DEALER IN

Oysters, Clams

AND ALL KINDS OF SHELL FISH,

Stalls Nos. 57, 58 and 59 California Market,

☞ENTRANCE ON PINE STREET, - SAN FRANCISCO.

Public or Private Parties, Families, Hotels and Restaurants supplied at SHORT NOTICE. Fresh Baltimore and Transplanted Oysters and Salad Dressing, the finest in the Market. Oysters cooked and served to order. LADIES' and GENTLEMEN'S Oyster Room open from 6 A. M. until Midnight.

G. D. MORSE,

Photograper

S.F.

417 Montgomery St.

T. H. HATCH & CO.

GENERAL

COMMISSION MERCHANTS

FOR THE SALE OF

Dairy Produce, &c.

320 FRONT STREET,

Near cor. Commercial, SAN FRANCISCO.

Fresh Butter in Rolls and Firkins, Cheese from the best Dairies, Bacon and Hams, Lard, Cranberries, Eastern Butter cheese, Eggs and Honey.

FOR FINELY FLAVORED SAUSAGES, HAMS, Bacon, etc.. all made of the best grain fed pork, go to R. F. Bunker's Stall,74 and 75 California Market. Mr. Bunker's club sausages, for flavor and delicacy, equal any ever made east of the Sierras, and he cuts up nothing but first-class meats.

BRUCE'S PRINT

SEWING MACHINE SALES for 1870.

THE SINGER STILL TRIUMPHANT!

In 1869 we sold, as our readers will remember, 86,781 Machines; but we sold last year (1870), 127,833 (one hundred and twenty-seven thousand, eight hundred and thirty-three) machines! showing an excess beyond the sales of 1869, of over forty thousand, and, as shown by the table below, over forty-four thousand machines more than any other company.

The reader may naturally ask whether this is mere boasting; in answer to which we have to say, that those figures, and the ones given below, are from sworn returns made by licensees to the receiver appointed by the owners of the most valuable sewing machine patents, who license the companies of lesser importance.

In 1870 we

Sold over the PARHAM SEWING MACHINE Co.	126,067	Machines.
Sold over the FINKLE & LYON MANUFACR'G "	125,413	"
Sold over the EMPIRE SEWING MACHINE "	124,273	"
Sold over the ÆTNA SEWING MACHINE "	122,027	"
Sold over the GOLD MEDAL S. M. "	118,921	"
Sold over the AMERICAN BUTTON-HOLE "	113,260	"
Sold over the FLORENCE SEWING MA. "	110,173	"
Sold over the WILLCOX & GIBBS S. M. "	98,943	"
Sold over the WEED SEWING MACHINE "	92,831	"
Sold over the GROVER & BAKER S. M. "	70,431	"
Sold over the HOWE MACHIN COMPANY,	52,677	"
Sold over the WHEELER & WILSON MFG. Co.	44,625	"

H. R. JOSSELYN & CO.
139 Montgomery Street,
Agents for the Pacific Coast.

BRUCE'S PRINT.

LIBRARY OF CONGRESS
0 014 487 717 2

Bowen E

GROCERS

432 Pine Street.



BRUCE'S PRINT.

Bowen's Cream Tarter.

Glenfield's Eng. Starch.

Bowen's Liquid Blueing.

Procter & Gamble's Extra Family Soap
Full Weight.

Bowen's Assorted Spices.

Bruce's Printing House, 535 Sac.